

CLAMMING

DUXBURY MUSSELS

(From the Clipper files)

A Standish Shore resident writes:

"Because we eat and enjoy the mussels which we get from the flats in front of our cottage, and someone recently told us they were poisonous at certain times of year, I wrote Woods Hole Oceanographic Institute and asked them about it. I thought your readers might be interested in the reply:

"The mussel is one of the most delicious and most ignored bits of seafood in existence. In western Europe mussels are cultured and eaten by the million.

"In the Canadian Maritime provinces and off our west coast, mussels often become toxic during the summer months with a type of "red tide." There are no firm records of any toxicity in our waters, although I understand that some people have com-

plained. Mr. Turner, our shellfish biologist and I as well as others do eat mussels the year around. However, if you are squeamish or wish to be completely safe, keep off during July and August (this is just so if anyone had food poisoning having nothing to do with mussels would not blame either you or this Institution.)

"Naturally we cannot afford to recommend anything unless local conditions are known. I am sure you do not gather your mussels near a sewer outlet. Your local shellfish warden could provide information on the local conditions.

Very sincerely yours, for better and more appreciation of a disregarded natural resource.

- Jan Hahn, Public Information Officer.

It is a shame that most Duxbury people do not realize that the mussels are just as good, if not better than clams, steamed, or in other ways, and so much easier to get, no digging and no problem of washing off the sand. There is no sand inside a mussel.